

# Product Specification



<b>Product name</b>	Port Wine Flavoured Ultra Smart Jelly
<b>Product brand</b>	Edlyn
<b>Product codes</b>	I01234
<b>Product pack sizes</b>	1.1 kg
<b>Product description</b>	<p>A purple Port Wine flavoured powdered jelly mix that is almost twice as concentrated as standard sugar jelly crystals.</p> <p>When prepared as per directions, this concentrated jelly crystal will make a firm port wine flavoured jelly.</p> <p>It has less kilojoules than standard sugar-based jellies and can be used in any standard jelly application.</p> <p>This product is made in accordance with good manufacturing practices and FSANZ standards.</p>

<b>Ingredients</b>	Sugar, Gelatine (Preservative (220)), Acidity Regulators (297, 331), Flavour, Sweeteners (952, 950), Colours (122, 133).
<b>Allergens</b>	Sulphites

<b>Nutritional Information panel</b>	<b>Nutrition Information</b>		
	<b>Servings per package:</b>	121	
	<b>Serving size:</b>	100 g	
	<b>Average Quantity</b>	<b>*Per serving</b>	<b>*Per 100 g</b>
	<b>Energy</b>	#141 kJ	141 kJ
	<b>Protein, total</b>	1.4 g	1.4 g
	– <b>gluten</b>	Not detected	Not detected
	<b>Fat, total</b>	0.0 g	0.0 g
	– <b>saturated</b>	0.0 g	0.0 g
	<b>Carbohydrate</b>	6.9 g	6.9 g
– <b>sugars</b>	6.8 g	6.8 g	
<b>Sodium</b>	52 mg	52 mg	
<p>* All specified values are based on theoretical calculations and refer to jelly when made up according to mixing directions. # Low Joule, only 141 kJ per 100 g serve.</p>			

<b>Country of origin</b>	 <p>Made in Australia from at least 83% Australian ingredients</p>
<b>Directions for storage</b>	Store in a cool, dry place. Opened packs should be kept air tight.
<b>Shelf life</b>	Unopened packs have 12 months shelf life from date of manufacture, recorded as Best Before.
<b>GMO status</b>	Does not contain genetically modified ingredients

<b>Issued by</b>	Jordan Yap	<b>Issue Date</b>	05/03/2019	<b>Version number</b>	5
<b>Approved by</b>	Johanna Henderson	<b>Supersedes</b>	21/08/17		
<b>Reason for change</b>	New product specification, CoOL added			<b>Specification template version number:</b>	4



<b>Claims</b>	Gluten Free Low Joule																				
<b>Certification/ Suitability</b> - <b>Halal</b> - <b>Kosher</b> - <b>Vegan#</b> # based on recipe review	Certified Certified Not Suitable																				
<b>Preparation instructions</b>	<p><b>Mixing Directions:</b></p> <ol style="list-style-type: none"> <li>To 1.1kg (1 pack) of concentrated jelly crystals add 5.5 L of boiling water.</li> <li>Stir to thoroughly dissolve jelly crystals.</li> <li>Add a further 5.5 L of cold water and stir.</li> <li>Pour into serving portions and refrigerate till set.</li> </ol> <p><b>Mixing Quantities (100 g serve size):</b></p> <table border="1"> <thead> <tr> <th>Jelly Crystals</th> <th>Boiling Water</th> <th>Cold Water</th> <th>Number of serves</th> </tr> </thead> <tbody> <tr> <td>1.1 kg</td> <td>5.5 L</td> <td>5.5 L</td> <td>121</td> </tr> <tr> <td>550 g</td> <td>2.75 L</td> <td>2.75 L</td> <td>60</td> </tr> <tr> <td>220 g</td> <td>1.1 L</td> <td>1.1 L</td> <td>24</td> </tr> <tr> <td>100 g</td> <td>0.5 L</td> <td>0.5 L</td> <td>11</td> </tr> </tbody> </table>	Jelly Crystals	Boiling Water	Cold Water	Number of serves	1.1 kg	5.5 L	5.5 L	121	550 g	2.75 L	2.75 L	60	220 g	1.1 L	1.1 L	24	100 g	0.5 L	0.5 L	11
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<b>Packaging</b>	1.1 kg pouches packed 6 per carton																				
<b>Distribution</b>	Non-refrigerated transport																				
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The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.